



Spicy Cranberry Chutney

Ingredients:

- ½ cup chopped County Fair Kosher Dill pickle spears
- ¼ cup finely chopped dried apricots
- ½ cup brown sugar
- ½ cup raisins
- 1 can cranberry sauce
- 1 peeled and chopped Granny Smith apple
- 1 tsp lemon zest
- ¼ cup fresh lemon juice
- ¼ cup chopped crystallized ginger
- ½ tsp red pepper flakes



Preparation: In a sauce pan combine, apricots, brown sugar, raisins bring to a boil then reduce heat to simmer for 5 minutes. Stir in cranberry, apple, lemon zest and simmer for 10 minutes. Stir in the rest of the ingredients and remove from heat. Serve on white fish or with crisp pita crackers.